

# LA PIUMA – ITALIAN SMALL PLATES

## STUZZICARE – *to tease, to whet the appetite*

Antipasti olives & rosemary almonds (Vg, GF)	4.5
Arancini – Wild mushroom & tarragon (V) / porchetta & spring onions	4.5
Home-made focaccia with olive oil & balsamic vinegar (Vg)	3.5
– with Parma ham	5
A selection of Dorset & Italian charcuterie (GF)	8.5
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Bruschetta with tomatoes (Vg, GFO)	4.5
– with anchovies	5.5

## PRIMI PIATTI – *a course of a meal, often pasta (all fresh & home-made)*

Summer herb & pecorino risotto (V, GF, VgO)	7.5
– with Parma ham (GF)	9
Gnocchi alla Sorrentina – pomodoro sauce, mozzarella & basil (V)	7.5
Meatballs with pomodoro sauce & parmigiano (GF)	7
– with spaghetti	9

## MARE E MONTI – *the sea & the land*

Fillet of Sea bass, roasted fennel, dill & Sicilian orange (GF)	10
Feather steak with cannellini beans & salsa verde (GF)	11
Free-range chicken with chargrilled zucchini, pinenuts & picante peppers (GF)	11

## PIZZETTE – *baby pizzas*

Margherita – tomato, mozzarella & basil (V)	5
Quattro Formaggi – Blue Vinny, mozzarella, brie & taleggio (V)	6.5
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli	6
Marinara – tomato flatbread, garlic & oregano (Vg)	4

## DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (Vg, GF) *	3.5
Peach, fennel & mint salad with foccacia crisps (Vg, GFO)	5.5
– with Parma ham	7
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)	5.5
Caprese – Heritage tomatoes, mozzarella & basil (V, GF)	6

## DOLCE – *sweet, luscious, dessert*

Tiramisu – with Tia Maria (V)	6
Mascarpone pannacotta with strawberry marmelata (GF)	5.5
Chocolate tart with salted caramel ice cream	6
Gelato – ask for flavours (V, GF)	1 scoop - 2.2, 3 scoops – 5.5
Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V, GF) -	4

V – Vegetarian, Vg – Vegan, GF – Gluten-free

~~GFO – Gluten-free option, VgO – Vegan option~~

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A discretionary 10% service charge is added to tables of 8 or more.

This will be split between the people who served you today.



## Take-Away Available Soon

All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination, we will do our utmost to avoid it.

\* We don't have a separate dedicated fryer for gluten-free / vegan dishes.